



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH FOOD AND HOUSING DIVISION

P.O. BOX 129261, SAN DIEGO, CA 92112-9261
Phone: (858) 505-6900 FAX: (858) 505-6998
1 (800) 253-9933
www.sdcdeh.org



Conditional Approval of a Culinary Garden Food Source for a Regulated Food Facility

Food Facility Identification

Name of Facility: _____

Health Permit #: _____

Address: _____

City _____ Zip _____

Operator Identification

Name: _____

Phone: (____) _____

Address: _____

City _____ Zip _____

Garden Location

Address: _____

City _____ Zip _____

Introduction and Purpose

Ensuring the safety of the food supply is critical to a healthy community. Retail food facilities regulated under the California Retail Food Code are required to obtain their food from an "approved source" as defined in sections 113725 and 114021 of the California Health and Safety Code. The regulation of food sources helps to ensure a safe food supply.

Some on-site gardens that provide food for a single co-located regulated food facility ("culinary gardens") are considered by the Department of Environmental Health to be approved food sources for that food facility. Express documentation of these determinations and of the considerations, underlying these determinations will help to ensure safe practices in culinary gardens.

This conditional approval is intended to ensure that the culinary garden supporting the food facility identified above is a safe source of food. The practices and standards required under this agreement are consistent with applicable standards for approved food sources, and are in conformity with current public health principles and practices, and generally recognized industry standards that protect public health.

The certifications within this agreement document the food facility operator's understanding of critical factors that play a role in preventing the microbial or chemical contamination of produce, and document the operator's agreement to adhere to these minimum requirements. If the culinary garden addressed in this agreement is managed by a contractor, the operator shall require that contractor to co-sign this agreement, and shall provide a copy of the cosigned agreement to DEH

Food grown at the above listed facility is to be used for food production at the listed food facility only unless otherwise approved.

Department of Environmental Health
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Water Quality

1. It is recommended that water used for irrigation be obtained from a public water system or wells that have been tested and shown to be free from pathogens. Alternative water supplies including recycled water, graywater and rainwater can be considered as an irrigation source but due to the potential health risks associated with these supplies, additional requirements apply. Please see the "[Guidelines for the Use of Alternative Water Supplies to Irrigate Gardens](#)".
2. Locate garden in an area with the least potential for coming in contact with water from contaminated runoff. This will help prevent water runoff from other irrigation practices or contaminated rainfall from coming in contact with your culinary garden.

Septic Systems

3. Gardens shall not be planted over septic systems or leach fields

Presence of Animals

4. Efforts shall be maintained to exclude animals, including domestic animals, from the growing area.
5. Animal waste may not be used in culinary gardens.

Pesticides

6. Pesticides shall not be applied on or around culinary gardens without the written authorizations of the County Agricultural Commissioner (CAC). Gardens claiming to be organic must register with the CAC.

Compost

7. Compost applied to culinary gardens may not contain animal fecal materials. Manure to be used on a culinary garden must be commercially processed.
8. Composting of food waste on site may require additional solid waste facility permits. Contact the local solid waste enforcement agency for more information. For more information, see "[Composting Tips](#)".

Sanitary Practices

9. Gardening and harvest equipment must be maintained in a clean condition and stored in a sanitary location. Dedicated equipment shall be solely used in the garden and not used for other purposes on the property.
10. Maintain vegetation at the edges of vegetable patches to prevent harborage places for rodents and insects.
11. Maintain the grounds surrounding the garden in such a manner that pests are not attracted to the area.

Worker Sanitation

12. Workers harvesting produce from culinary gardens must properly wash their hands before handling produce and be free of open cuts or wounds on their extremities.
13. Restroom facilities with warm water and soap must be readily accessible to anyone working at the garden.
14. Workers should avoid cross-contamination of produce by ensuring equipment, gloves and other sources of contamination do not come into contact with produce after being potentially contaminated by compost or other materials.

Inspection/Notification

15. All garden facilities, equipment, operations and records shall be subject to inspection by Environmental Health at any time without prior notice. DEH costs for offsite inspections will be reimbursed by the operator at the labor rates established in the County Code.



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Food Facility Operator's Certification

I certify that I am authorized to enter into this agreement on behalf of the food facility operator identified above. I certify that the information in the attached Garden Questionnaire is true and correct. On behalf of the food facility operator and myself individually, I agree to adhere to the requirements listed above and agree to implement best agricultural practices in this culinary garden.

Printed Name and Title

Signature

____/____/____
Date

Garden Contract Operator's Certification

I certify that I am authorized to enter into this agreement on behalf of _____, the contract operator of this culinary garden. This operator agrees to adhere to the requirements listed above and agrees to implement best agricultural practices in this culinary garden.

Printed Name and Title

Signature

____/____/____
Date

DEH Conditional Approval of Food Source

The County Department of Environmental Health approves the culinary garden identified above as a food source for the food facility identified above. The approval is conditioned upon the operator's adherence to the requirements and best agricultural practices described above, and shall be void if those practices are not followed.

Printed Name and Title

Signature

____/____/____
Date

**Department of Environmental Health
Food and Housing Division**

Garden Questionnaire

Garden's Name: _____

Operator's Name: _____ Phone #: (____) _____

Street Address: _____ City _____ CA Zip _____

PLOT PLAN: Attach a plot plan showing the garden as well as major structures, chemical and equipment storage sheds, and septic systems within 100 feet of the garden.

PLANT/TREE INFORMATION: Include the type and number of plants and/or trees. Use additional sheet(s) if more space is needed.

Produce type	#	Produce type	#
_____ <input type="checkbox"/> Plant <input type="checkbox"/> Tree	_____	_____ <input type="checkbox"/> Plant <input type="checkbox"/> Tree	_____
_____ <input type="checkbox"/> Plant <input type="checkbox"/> Tree	_____	_____ <input type="checkbox"/> Plant <input type="checkbox"/> Tree	_____
_____ <input type="checkbox"/> Plant <input type="checkbox"/> Tree	_____	_____ <input type="checkbox"/> Plant <input type="checkbox"/> Tree	_____

Water Source: _____

Fertilizer Used: _____

Compost Used: _____ (include source) _____

Pesticides Used:	Quantity (in lbs.)	Application frequency
_____	_____	_____
_____	_____	_____

Are handwashing and restroom facilities available onsite? ☐ YES ☐ NO Distance form garden: _____

ANIMALS:

1) Are animals excluded from the growing area? ☐ YES ☐ NO

2) Are any animals raised at this location? ☐ YES ☐ NO If YES:

a) Are animals separated from growing area? ☐ YES ☐ NO

b) Identify animal type(s): _____

c) Do the same workers take care of animals and produce growing areas? ☐ YES ☐ NO

PRODUCE:

1) Where is produce sold or used? _____

2) Is produce washed prior to sale or use? ☐ YES ☐ NO

3) Is produce processed at this location? ☐ YES ☐ NO